

OFF-MENU DISHES

MINI FOIE GRAS COCA ON THE GRILL WITH SMOKED EEL, CARAMELIZED ONION JAM, AND TERIYAKI SAUCE 7.50€/EACH

MINI DURUMS WITH SPICED MEAT AND VEGETABLES, SERVED WITH TZATZIKI SAUCE. €11.75

PAPPARDELLE WITH PORCINI MUSHROOM SAUCE, TRUFFLE, LOW-TEMPERATURE EGG, AND GRANA PADANO. €12.75

CRISPY FRIED ARTICHOKES WITH ROMESCO SAUCE €12.50

BRIOCHE ROLL WITH CHICKEN, SPRING ONION, CILANTRO, AND KOREAN BBQ SAUCE WITH SRIRACHA. €13.55

MADE-TO-ORDER TRUFFLED POTATO AND ONION OMELETTE, TOPPED WITH IBERIAN HAM SHAVINGS. €12.75

MEATBALLS WITH RATATOUILLE AND SQUID. €14.25

TRIPE CASSEROLE, MIQUEL'S RECIPE. €13.85 – FINALIST OF THE TRIPE NATIONAL CHAMPIONSHIP 2024

SEA BASS FILETS WITH SPRING ONION PORRUSALDA AND HAZELNUTS, SERVED ON CERDANYA-STYLE MASHED POTATOES AND CABBAGE. €14.75

GRILLED OCTOPUS ON AVOCADO PARMENTIER AND SPICY *PIMENTÓN DE LA VERA* OIL. €19.75